



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 01/01/2020 through 1/31/2020

Facility	Inspection Date	Score	Violation
815 Cocktails & Provisions, 815 Elm St			
	1/15/2020	82	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
900 Degrees, 50 Dow St			
	1/2/2020	68	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F. 12-HANDS WASHED - Employees were not washing hands when required. 12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method. 22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
	1/3/2020	79	12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
All Real Meal LLC, 87 Elm St			
	1/27/2020	89	41-TOXICS LABELED - Toxic items were not labeled as to their contents.

Facility	Inspection Date	Score	Violation
Aloha Restaurant, 901 Hanover St			
	1/29/2020	78	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Auntie Anne's Pretzels, 1500 So. Willow St			
	1/31/2020	85	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-RODENTS - The facility has a rodent infestation.
Bakersville School, 20 Elm St			
	1/8/2020	98	No Critical Violations Observed
Belmont Hall, 718 Grove St			
	1/15/2020	81	12-HANDS WASHED - Employees were not washing hands when required.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Bento Nouveau Inc., 859 Hanover St			
	1/14/2020	99	No Critical Violations Observed
Blessed Sacrament Church, 14 Elm St			
	1/27/2020	94	No Critical Violations Observed
Boards & Brews, 941 Elm St			
	1/7/2020	93	No Critical Violations Observed
Bodwell Food Mart, 1466 Bodwell Rd			
	1/30/2020	86	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
Bonfire Country Bar/Torched Pizza, 946-950 Elm St			
	1/28/2020	85	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Bonsai's Restaurant, 2264 Candia Rd			
	1/27/2020	82	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
Breezeway Pub, 14 Pearl St			
	1/14/2020	86	12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
British American Association, 235 Central St			

Facility	Inspection Date	Score	Violation
	1/3/2020	97	No Critical Violations Observed
Brothers Express, 217 Union St			
	1/30/2020	80	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140°F.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
Burger King, 622 So. Willow St			
	1/28/2020	79	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Cafe Momo, 1065 Hanover St			
	1/16/2020	76	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Campo Enoteca, 969 Elm St			
	1/14/2020	90	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 70°F in 2 hours and from 70°F to 41°F within 4 more hours.
			03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Campus Corner Store @Central High School, 535 Beech St			
	1/8/2020	93	22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
Caribbean Market, 302 Lake Ave			
	1/9/2020	89	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Castle Caterers, 700 Lucas Rd			
	1/29/2020	82	12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Central Ale House, 23 Central St			
	1/15/2020	60	01-SPOILAGE - Spoiled food or moldy ice observed.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
	1/17/2020	86	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
China Wind, 31 Massabesic St			
	1/29/2020	82	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
CJ's Great West Grill, 782 So. Willow St			
	1/7/2020	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Club ManchVegas, Inc., 50 Old Granite St			
	1/15/2020	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.

Facility	Inspection Date	Score	Violation
Consuelo's Taqueria, 36 Amherst St	1/15/2020	86	12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
	1/9/2020	82	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements. 22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Cumberland Farms #5511, 275 Hanover St	1/2/2020	79	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
	1/10/2020	99	No Critical Violations Observed
Double Tree by Hilton Manchester Downtown, 700 Elm St	1/7/2020	81	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands 35-PESTS-PRESENCE - The facility has evidence of pests.
	1/2/2020	87	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method. 12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Dunkin Donuts, 216 Elm St	1/22/2020	92	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
	1/16/2020	89	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
East Manchester Fish & Game Club, 50 Massabesic St	1/6/2020	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F. 22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
	1/23/2020	59	03-COLD HOLDING TEMPERATURE - Potentially
El Rincon Zacatecano Taqueria, 10 Lake Ave			

Facility	Inspection Date	Score	Violation
			hazardous foods were not held at or below 41°F.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 70°F in 2 hours and from 70°F to 41°F within 4 more hours.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			31-HANDWASHING- CONVENIENT - The handsinks were not conveniently located.
			35-PESTS-PRESENCE - The facility has evidence of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	1/24/2020	82	12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Electric Avenue, 24 Bridge St			
	1/14/2020	98	No Critical Violations Observed
Empire Bagel Cafe, 373 Hanover St			
	1/16/2020	90	01-SPOILAGE - Spoiled food or moldy ice observed.
Firefly American Bistro & Bar, 22 Concord St			
	1/29/2020	92	No Critical Violations Observed
First Presbyterian Church, 75 Second St			
	1/7/2020	98	No Critical Violations Observed
Food for Children, JFK Coliseum St			
	1/11/2020	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Fridas Tacos and Tequila, 102 Elm St			
	1/22/2020	78	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION RINSE- PROPER CONCENTRATION -

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			The sanitization rinse was not maintained at the proper concentration.
Gossler Park School, 145 Parkside Ave			
	1/14/2020	99	No Critical Violations Observed
Hannaford Supermarket & Pharmacy #8178, 859 Hanover St			
	1/31/2020	82	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Heng Won Chinese Restaurant, 262 Mammoth Rd			
	1/13/2020	70	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
Highland Goffe's Falls School, 1 Beatrice Lawrence Dr			
	1/6/2020	97	No Critical Violations Observed
Hillsborough Market, 519 Lincoln St			
	1/3/2020	89	12- HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
Holiday Inn Express, 1298 So. Porter St			
	1/23/2020	93	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Hong Kong City Restaurant, 864 Page St			
	1/7/2020	70	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Hooked Seafood Restaurant, 110 Hanover St			
	1/14/2020	96	No Critical Violations Observed
Hope Tabernacle of Manchester NH, 222 Cedar St			
	1/13/2020	85	03-COLD HOLDING TEMPERATURE - Potentially

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			hazardous foods were not held at or below 41°F.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
Ignite Bar & Grille, 100 Hanover St			
	1/14/2020	95	No Critical Violations Observed
Jeff's Queen City Catering, 37 Speare Rd			
	1/2/2020	99	No Critical Violations Observed
Joseph Brothers Market, 196 Lake Ave			
	1/10/2020	85	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Keith Murphy's Taproom, 494 Elm St			
	1/30/2020	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Kisaki Japanese Cuisine, 641 Elm St			
	1/27/2020	51	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			28-SEWAGE PROPERLY FUNCTIONING - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	1/28/2020	83	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			28-SEWAGE PROPERLY FUNCTIONING - The establishment's septic system or sewage disposal system

Facility	Inspection Date	Score	Violation
			was not functioning properly, ie. back-ups or surfacing onto the ground.
La Fiera Restaurant, 521 Wilson St			
	1/17/2020	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Little Rising Stars LLC, 191 So. Jewett St			
	1/27/2020	89	22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Mahad Store LLC, 483 Maple St			
	1/22/2020	80	22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Manchester Head Start West, 435 So Main St			
	1/13/2020	95	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Mangia Italian Restaurant, 33A Elm St			
	1/31/2020	96	No Critical Violations Observed
Margaritas, 1037 Elm St			
	1/10/2020	74	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Matbah Cuisine, 866 Elm St			
	1/30/2020	88	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
McDonald's Restaurant, 907 Hanover St			
	1/2/2020	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.

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Mi Jalisco Mexican Grill - Cantina, 300 So. Willow St	1/2/2020	80	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
	1/31/2020	71	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 70°F in 2 hours and from 70°F to 41°F within 4 more hours.
			03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Michelle's Gourmet Pastries & Deli, 819 Union St			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
	1/6/2020	89	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Mount Zion Christian Schools, 132 Titus Ave	1/10/2020	91	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Noodz, 968 Elm St	1/6/2020	74	01-SOUND CONDITION - A food item(s) found not in sound condition. Example: dented cans or torn packaging.
			03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Penuches Music Hall, 1087 Elm St	1/30/2020	73	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
Pho Golden Bowl, 12 Lake Ave	1/27/2020	94	No Critical Violations Observed
Piccola Italia Ristorante, 815 Elm St	1/31/2020	92	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Pindos Restaurant and Pizza, 49 Massabesic St			
	1/22/2020	64	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	1/23/2020	85	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
Red Arrow 24 Hr. Diner, 61 Lowell St			
	1/9/2020	80	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Republic Cafe & Bistro, 1069 Elm St			
	1/13/2020	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
RK Gosselins Superette LLC, 706 Somerville St			
	1/10/2020	89	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Salona Restaurant, 128 Maple St			
	1/15/2020	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
St. Teresa Rehabilitation & Nursing, 519 Bridge St			
	1/2/2020	97	No Critical Violations Observed
Ste. Marie Child Care, 350 Notre Dame Ave			

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	1/14/2020	99	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
Ste. Marie Parish Cafeteria, 281 Cartier St			
	1/14/2020	96	No Critical Violations Observed
Ste. Marie Parish, 378 Notre Dame Ave			
	1/14/2020	96	No Critical Violations Observed
Taj India, 967 Elm St			
	1/14/2020	87	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
The Birch on Elm, 931 Elm St			
	1/14/2020	70	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
The Crown Tavern, 99 Hanover St			
	1/8/2020	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Thousand Crane, 1000 Elm St			
	1/28/2020	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
Tidewater Cafe at DEKA, 324 Commercial St			
	1/7/2020	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
Tidewater Catering Group, 250 Commercial St			
	1/16/2020	93	No Critical Violations Observed
Ukrainian Club, 148 Manchester St			
	1/3/2020	87	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Union Street Takeout, 90 Union St			

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	1/14/2020	98	No Critical Violations Observed
USA Chicken and Biscuit, 990 Elm St			
	1/8/2020	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
	1/13/2020	70	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Vernon Family Farm, 50 Commercial St			
	1/9/2020	99	No Critical Violations Observed
Waterworks Cafe, 250 Commercial St			
	1/14/2020	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
Winona Social Club, 168 Manchester St			
	1/3/2020	95	No Critical Violations Observed
XO Bistro, 827 Elm St			
	1/16/2020	72	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Yee Dynasty, 830 So. Willow St			
	1/23/2020	75	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
	1/23/2020	75	41-TOXICS LABELED - Toxic items were not labeled as to their contents.
Zoo Express, 977 Elm St			
	1/17/2020	87	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.